

GREEN DRAGON

72001

FULLY COOKED BREADED DICED CHICKEN LEG MEAT WITH A TANGERINE SAUCE

INGREDIENTS: Diced Chicken Leg Meat, Water, Sodium Phosphates. BATTERED AND BREADED WITH: Whole Wheat Flour, Water, Corn Starch, Salt, Modified Corn Starch, Leavening (Sodium Aluminum Phosphate, Sodium Bicarbonate), Dextrose, Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Garlic Powder, Onion Powder, Spices, Extractives Of Paprika, Spice Extractives. PREDUSTED WITH: Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Whole Wheat Flour, Wheat Gluten, Dried Egg Whites, Salt, Sodium Acid Pyrophosphate, Leavening (Sodium Bicarbonate), Extractives Of Paprika. TANGERINE SAUCE: Water, Brown Sugar, Distilled White Vinegar, Soy Sauce (Water, Soybeans, Salt, Wheat Flour), Contains Less Than 2% Of Tangerine Juice Concentrate, Spices, Garlic, Crushed Chili Peppers, Yeast Extract, Citric Acid, Modified Corn Starch, Cultured Dextrose, Maltodextrin, Xanthan Gum.

CONTAINS: EGGS, SOY, WHEAT.

BASIC HEATING INSTRUCTIONS: Per (1) 5 lb breaded chicken pieces & (1) 2.15 lb bag of sauce

Breaded Chicken Pieces: Deep fryer at 350°F (Best) - Place frozen chicken pieces in fryer basket into deep fryer. Deep fry for 5-6 minutes until golden brown and crispy. Convection/Conventional oven (Good) - Pre-heat oven to 350°F/400°F. Spread chicken pieces evenly on a sheet pan with parchment paper. Bake frozen in oven for 40-45 minutes until golden brown and crispy.

Sauce in Bag (product must be thawed) Boil in Bag/Steamer (Best) Place entire sauce in bag into hot boiling water or steamer for 10-12 minutes or until content is 165°F. Microwave (Good) - Place entire sauce packet into microwave for 3 minutes or until content is 165°F.

Serving: Equipment and times may vary. Use thermometer to ensure food temperature is 165°F or above. Place hot chicken in a serving pan. Pour hot sauce over chicken. Gently combine chicken with sauce and serve.

KEEP FROZEN 72001 NET.WT. 42.90 LBS



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GREEN DRAGON

72003

DEPARTMENT OF

FULLY COOKED BREADED DICED CHICKEN LEG MEAT WITH A GENERAL TSO'S SAUCE

INGREDIENTS: Diced Chicken Leg Meat, Water, Sodium Phosphates. BATTERED AND BREADED WITH: Whole Wheat Flour, Water, Corn Starch, Salt, Modified Corn Starch, Leavening (Sodium Aluminum Phosphate, Sodium Bicarbonate), Dextrose, Enriched Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Garlic Powder, Onion Powder, Spices, Extractives Of Paprika, Spice Extractives. PREDUSTED WITH: Enriched Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Whole Wheat Flour, Wheat Gluten, Dried Egg Whites, Salt, Sodium Acid Pyrophosphate, Leavening (Sodium Bicarbonate), Extractives Of Paprika. GENERAL TSO'S SAUCE: Sugar, Water, Soy Sauce (Water, Soybeans, Salt, Wheat Flour), White Distilled Vinegar, Contains Less Than 2% Of Modified Corn Starch, Onion Powder, Garlic Powder, Sesame Seeds, Chili Peppers, Spices, Sesame Oil, Safflower Oil, Citric Acid, Sodium Citrate, Xanthan Gum, Cultured Dextrose, Natural Flavors (Milk). CONTAINS: EGGS. MILK, SOY, WHEAT.

BASIC HEATING INSTRUCTIONS: Per (1) 5 lb breaded chicken pieces & (1) 2.15 lb bag of sauce

Breaded Chicken Pieces: Deep fryer at 350°F (Best) - Place frozen chicken pieces in fryer basket into deep fryer. Deep fry for 5-6 minutes until golden brown and crispy. Convection/Conventional oven (Good) - Pre-heat oven to 350°F/400°F. Spread chicken pieces evenly on a sheet pan with parchment paper. Bake frozen in oven for 40-45 minutes until golden brown and crispy.

Sauce in Bag (product must be thawed) Boil in Bag/Steamer (Best) Place entire sauce in bag into hot boiling water or steamer for 10-12 minutes or until content is 165°F. Microwave (Good) - Place entire sauce packet into microwave for 3 minutes or until content is 165°F.

Serving: Equipment and times may vary. Use thermometer to ensure food temperature is 165°F or above. Place hot chicken in a serving pan. Pour hot sauce over chicken. Gently combine chicken with sauce and serve.

KEEP FROZEN 72003 NET.WT. 42.90 LBS



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GREEN DRAGON

72013

FULLY COOKED BREADED DICED CHICKEN LEG MEAT WITH A SWEET SRIRACHA GLAZE

INGREDIENTS: Diced Chicken Leg Meat, Water, Sodium Phosphates. BATTERED AND BREADED WITH: Whole Wheat Flour, Water, Corn Starch, Salt, Modified Corn Starch, Leavening (Sodium Aluminum Phosphate, Sodium Bicarbonate), Dextrose, Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Garlic Powder, Onion Powder, Spices, Extractives Of Paprika, Spice Extractives. PREDUSTED WITH: Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Whole Wheat Flour, Wheat Gluten, Dried Egg Whites, Salt, Sodium Acid Pyrophosphate, Leavening (Sodium Bicarbonate), Extractives Of Paprika. Honey Sriracha Glaze: Water, Sugar, Chili Peppers, Maltodextrin, Garlic, Distilled Vinegar, Contains Less Than 2% Of Honey, Orange Juice Concentrate, Salt, Modified Corn Starch, Xanthan Gum, Citric Acid, Natural Flavor. Breading Set In Vegetable Oil.

CONTAINS: EGG AND WHEAT.

BASIC HEATING INSTRUCTIONS:

Per (1) 5 Lb Breaded Chicken Pieces & (1) 2.15 Lb Bag Of Sauce. Breaded chicken Pieces: Deep Fry at 350°F (Best) – Place frozen chicken pieces in fryer basket into deep fryer. Deep fry for 5 – 6 minutes until golden brown and crispy. Convection/Conventional oven (Good): Pre-Heat oven to 350°F/400°F. Spread chicken pieces evenly on a sheet pan with parchment paper. Bake frozen in oven for 40 – 45 minutes until golden brown and crispy. Sauce in Bag (product must be thawed): Boil in Bag/Steamer (Best). Place entire sauce in bag into hot boiling water or steamer for 10 – 12 minutes or until content is 165°F. Microwave (Good): Place entire sauce packet into microwave

for 3 minutes or until content is 165°F. Serving: Equipment and times may vary. Use the thermometer to ensure food temperature is 165°F or above. Place hot chicken in a serving pan. Pour hot sauce over chicken. Gently combine chicken with sauce and serve.

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NET.WT. 42.90 LBS



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PACKED FOR: ASIAN FOOD SOLUTIONS OVIEDO, FL 32765 MADE IN THE USA WWW, ASIANFOODSOLUTIONS, COM

73001

GREEN DRAGON

FULLY COOKED SEASONED CHICKEN LEG MEAT STRIPS WITH TERIYAKI SAUCE

INGREDIENTS: Chicken Leg Meat, Teriyaki Sauce [Sugar, Water, Brown Sugar, Soy Sauce (Water, Soybeans, Salt, Wheat Flour), Contains Less Than 2% of Modified Corn Starch, Sea Salt, Yeast Extract, Caramel Color, Sesame Oil, Sesame Seeds, Xanthan Gum, Lactic Acid, Natural Flavor], Water, Isolated Soy Protein (With Less Than 2% Lecithin), Seasoning [Water, Soy Sauce (Water, Soybeans, Salt, Wheat Flour), Sugar, Salt, Caramel Color, Contains Less Than 2% of Molasses, Yeast Extract, Xanthan Gum, Lactic Acid, Natural Flavor], Seasoning (Sugar, Pepper, Mustard Seeds, Celery Seeds, Garlic, Wheat Flour, Fructose, Xanthan Gum, Thyme, Basil, Maltodextrin, Autolyzed Yeast Extract, Soybean Oil, Salt), Sodium Phosphates, Yeast Extract.

CONTAINS: SOY, WHEAT.

BASIC HEATING INSTRUCTIONS: Per (1) 7.15 lb bag of chicken with sauce

Convection/Conventional oven (best) - Pre-heat oven to 350°F/400°F. Place Chicken with sauce on a sheet pan. Bake in oven for 20-25 minutes until product reaches 165°F and sauce is caramelized. Reduce time by 6-8 minutes if product is thawed. Skillet/Pan Fry (good) (product must be thawed) - Place thawed chicken with sauce in a skillet or frying pan. Heat contents to a minimum of 165°F for at least 15 seconds and until sauce is caramelized.

Serving - Equipment and times may vary. Use thermometer to ensure food temperature is 165°F or above. Place cooked chicken with sauce in a serving pan. Mix well then serve.

KEEP FROZEN 73001 NET.WT. 42.90 LBS

Each 7.15 lb bag provides 40 (2.85 oz) servings. Each 2.85 oz (by weight) serving of Fully Cooked Seasoned Chicken Leg Meat Strips N With Teriyaki Sauce provides 2.00 oz equivalent meat/meat alternate of CN for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 07/14.)



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GREEN DRAGON

73002

FULLY COOKED SEASONED CHICKEN LEG MEAT STRIPS WITH NEW ORLEANS BRAND SAUCE MADE IN TEXAS

INGREDIENTS: Chicken Leg Meat, New Orleans Sauce [Sugar, Water, Brown Sugar, Salt (Salt, Sea Salt), Contains Less Than 2% of Soybeans, Wheat Flour, Modified Corn Starch, Yeast Extract, Caramel Color, Sesame Paste, Garlic, Xanthan Gum, Chili Peppers, Spices, Cultured Dextrose, Maltodextrin], Water, Isolated Soy Protein (With Less Than 2% Lecithin), Seasoning [Water, Soy Sauce (Water, Soybeans, Salt, Wheat Flour), Sugar, Salt, Caramel Color, Contains Less Than 2% of Molasses, Yeast Extract, Xanthan Gum, Lactic Acid, and Natural Flavor], Seasoning (Sugar, Pepper, Mustard Seeds, Celery Seeds, Garlic, Wheat Flour, Fructose, Xanthan Gum, Thyme, Basil, Maltodextrin, Autolyzed Yeast Extract, Soybean Oil, Salt), Sodium Phosphates, Yeast Extract.

BASIC HEATING INSTRUCTIONS: Per (1) 7.15 lb bag of chicken with sauce

Convection/Conventional oven (best) - Pre-heat oven to 350°F/400°F. Place Chicken with sauce on a sheet pan. Bake in oven for 20-25 minutes until product reaches 165°F and sauce is caramelized. Reduce time by 6-8 minutes if product is thawed. Skillet/Pan Fry (good) (product must be thawed) - Place thawed chicken with sauce in a skillet or frying pan. Heat contents to a minimum of 165°F for at least 15 seconds and until sauce is caramelized.

Serving - Equipment and times may vary. Use thermometer to ensure food temperature is 165°F or above. Place cooked chicken with sauce in a serving pan. Mix well then serve.

KEEP FROZEN 73002 NET.WT. 42.90 LBS

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Each 7.15 lb bag provides 40 (2.85 oz) servings. Each 2.85 oz (by weight) serving of Fully Cooked Seasoned Chicken Leg Meat Strips With New Orleans Brand Sauce provides 2.00 oz equivalent meat/meat alternate for CN Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 07/14.)

DEPARTMENT OF AGRICULTURE P-20728

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GREEN DRAGON

72005

FULLY COOKED BREADED DICED CHICKEN LEG MEAT WITH A JAPANESE CHERRY BLOSSOM SAUCE

INGREDIENTS: Diced Chicken Leg Meat, Water, Sodium Phosphates. BATTERED AND BREADED WITH: Whole Wheat Flour, Water, Corn Starch, Salt, Modified Corn Starch, Leavening (Sodium Aluminum Phosphate, Sodium Bicarbonate), Dextrose, Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Garlic Powder, Onion Powder, Spices, Extractives Of Paprika, Spice Extractives. PREDUSTED WITH: Enriched Wheat Flour, Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Whole Wheat Flour, Wheat Gluten, Dried Egg Whites, Salt, Sodium Acid Pyrophosphate, Leavening (Sodium Bicarbonate), Extractives Of Paprika. CHERRY BLOSSOM SAUCE: Water, Sugar, Distilled White Vinegar, Tomato Paste, Modified Corn Starch, Contains less than 2% Cherry Juice Concentrate, Orange Juice Concentrate, Salt, Maltodextrin, Cultured Dextrose, Citric Acid, Paprika, Sodium Citrate, Xanthan Gum, and Natural Flavor.

CONTAINS: EGGS, WHEAT.

BASIC HEATING INSTRUCTIONS: Per (1) 5 lb breaded chicken pieces & (1) 2.15 lb bag of sauce

Breaded Chicken Pieces: Deep fryer at 350°F (Best) - Place frozen chicken pieces in fryer basket into deep fryer. Deep fry for 5-6 minutes until golden brown and crispy. Convection/Conventional oven (Good) - Pre-heat oven to 350°F/400°F. Spread chicken pieces evenly on a sheet pan with parchment paper. Bake frozen in oven for 40-45 minutes until golden brown and crispy.

Sauce in Bag (product must be thawed) Boil in Bag/Steamer (Best) Place entire sauce in bag into hot boiling water or steamer for 10-12 minutes or until content is 165°F. Microwave (Good) - Place entire sauce packet into microwave for 3 minutes or until content is 165°F.

Serving: Equipment and times may vary. Use thermometer to ensure food temperature is 165°F or above. Place hot chicken in a serving pan. Pour hot sauce over chicken. Gently combine chicken with sauce and serve.

KEEP FROZEN 77005 NET.WT. 42.90 LBS





Ingredients: Diced Chicken Leg Meat, Water, Sodium Phosphates. Battered And Breaded With: Whole Wheat Flour, Water, Corn Starch, Salt, Modified Corn Starch, Leavening (Sodium Aluminum Phosphate, Sodium Bicarbonate), Dextrose, Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Garlic Powder, Onion Powder, Spices, Extractives Of Paprika, Spice Extractives. Predusted With: Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Whole Wheat Flour, Wheat Gluten, Dried Egg Whites, Salt, Sodium Acid Pyrophosphate, Leavening (Sodium Bicarbonate), Extractives Of Paprika. Breading Set In Vegetable Oil.

CONTAINS: EGG AND WHEAT

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